



Volume 1, Issue 6

September, 2015

Order Sons of Italy
Pikes Peak Lodge
#2870

Ciao!

Lodge Highlights:



We just celebrated our Fourth Year Anniversary with a splendid dinner at La Bella Vita. The theme was Mardi Gras, so there were beads, beads, and more beads. Everyone had a great time and Mike Patti won the raffle trip to Cripple Creek! The menu as always was great, which included:

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Appetizers: Antipasto Mussels & Clams Oreganata

Salad: Insalata Mista

Entrées: Manicotti and Chicken Marsala with Polenta and vegetables.

Dessert: Bread Pudding with a Rum Sauce or a Cinnamon Sauce (see our recipe section for these delicious sauces)
Thank you, Jennie Rodasta for providing the sauces!



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Our own Marilyn Munkres competed in the World Masters Cup on August 10, 2015 in Dallas, TX. She won 1st place in the 70-74 age group and 75+ weight class (called "supers" for super heavyweight). She also won the Best Lifter award for women in the 70 yr old class.

Marilyn would like to thank one of her sponsors, Char and Jesus Pardo for helping to support her trip to the World competition.

Her next competition will be to Nationals in Savannah, GA in April 2016. This is a qualifier for the Masters World Championships in Germany next year. If anyone would like to make donations to any competition, she would be most grateful. They can make checks out to: Colorado Amazing Weightlifters, LLC and mail to:

Marilyn Munkres, 2910 N. Powers Blvd #220
Colorado Springs, CO 80922

Or call her if they have any questions at 719-330-4331.



Pat's on the Back— William (Bill) Otto

Meet Bill Otto, one of our social members who has been here since the beginning of our lodge. He was born in Cook County Hospital, raised in the Chicago area and attended college in Naperville, IL. He has lived in Illinois, Washington, Wyoming and Colorado, and has traveled extensively throughout the United States.

A philosophy major in college, Bill's interests varied. He created and directed the printing facility at his school, published a medical journal, and managed two photographic facilities. Bill has authored two small volumes on religion, and continues to write daily. His writings these days include poetry, short stories, and philosophical essays.



Bill demonstrated musical talent at an early age, and was invited to sing in his church's senior choir at the ripe old age of seven. In high school, he sang baritone and he teamed with a lyric soprano. The duet performed in the genre of Nelson Eddy and Jeanette McDonald on two Chicago radio programs, Stars of Tomorrow and Morris B Sax.... and they earned first prize on both. Bill and his high school singing partner have remained good friends over the years and distance that now separates them.

Bill, adopted soon after his birth, could be any nationality. He has chosen to align himself with the family of Bev Turner, the love of his life, and that is how he comes to join our Sons of Italy Lodge. He's enjoyed our activities, making new friends, and helping out each year at the Territory Days booth

Well into his eighties, Bill still has a voice - now a tenor - and enjoys singing to this day including performing with the Black Forest Chorus. We will have the opportunity to hear him sing a few pieces at our First Annual Spaghetti Fundraiser this month.

Recipe of the Month—Bread Pudding sauces by Jennie Rodasta

Rum Sauce

1/4lb. butter
1/4 cup water
1cup granulated sugar
1/2 cup rum

Melt butter in medium size sauce pan. Stir in water and sugar.

Boil 5 minutes stirring constantly. Stir in rum.

Be careful putting in the rum because it will bubble up on you. Pour it in slowly.



Cinnamon Sauce

1/2 cup sugar
1tablespoon cornstarch
1teaspoon cinnamon
1Tblespoon lemon juice
2 tablespoons butter
1cup apple juice

In small saucepan, combine sugar, cornstarch, and cinnamon, mix well.

Stir in apple juice & lemon juice. Cook over medium heat until mixture boils and thickens. Remove from heat and add butter stir until melted.

Cultural notes - August in Italy by Maura Fontanini Rodriquez

While grape harvest happens all over Italy in September, it is really in Tuscany where magic is just happening.....

Another summer has come to an end in Tuscany and it means that... it's time for the grape harvest! In fall, the countryside is ablaze with the colors of the harvest, leaves turn to golden and russet shades, and temperatures are mild during the day and pleasantly cool at night. (Enough to wear a light jacket!) September and October are the months for the Tuscan "**vendemmia**", the Italian word for the **grape harvest**. The exact date of the grape harvest is decided year by year, depending on the weather, the quantity of rain fall and the changes from one vineyard to another. The most important thing is that grapes must have the right level of sweetness.

The vendemmia isn't just for local farmers. It is one of the most fascinating experiences you can enjoy in Tuscany. Tourists come from all over the world to help since it is a wonderful way to learn something about local wine, food, local culture and to be part of a hundred-year-old tradition (and sometimes get a free lunch!).

Many people want to know if it is possible to participate in a grape harvest. Remember that in order to do this, you must be part of a wine tour or be friend of the farmer! In fact, by law, only contracted and insured workers can work in the vineyards and in fields, in general. Maybe wineries might let people pick a few grapes just to let them experience this in person.

But do you really know what grape harvesting means? Since it is one of the most crucial steps in the process of winemaking, there are some rigorous steps. First of all, grape pickers arrive early in the morning to the vineyard. Second, they begin to cut bunches of grapes and put them into a crate or a basket. Then, someone collect the baskets with the grapes and brings them to the wine cellar in order to start the winemaking process, which involves lots of machinery. In the cellar the smell of must is intoxicating!

If you visit Tuscany in the period between mid-September and October, you'll find local farms getting ready for the grape harvest and many hamlets preparing for wine and food festivals: every town seems to have one! An expression of the importance of wine culture in Tuscany is the fact that there are really a lot of wine tastings and wine festivals here: it seems like an Italian response to the famous German Oktoberfest!



<http://www.turismo.intoscana.it/allthingstuscany/aroundtuscany/it%E2%80%99s-grape-harvest-time-in-tuscany/>

Italian Phrases (provided by Maura Fontanini Rodriquez)

Dining out

Where is a good restaurant?

A table for two, please.

The menu, please.

The wine list, please.

appetizers

main course

dessert

I would like something to drink.

A glass of water, please.

A cup of tea, please.

coffee with milk

beer

Do you have vegetarian dishes

That's all.

The check, please.

Is the tip included?

breakfast

lunch

dinner

Dove si mangia bene?

Una tavola per due, per favore.

Il menu, per favore.

La lista dei vini, per favore.

(gli) antipasti

i primi piatti

i dolci

Vorrei qualcosa da bere.

Una bottiglia d'acqua, per favore.

Una tazza di tè, per favore.

(un) caffè latte

una birra

Avete dei piatti vegetariani?

Basta così.

Il conto, per favore.

Il servizio è incluso?

la prima colazione

il pranzo

la cena

Proverbi e Detti!

***Per San Michele (29 Sett.)
l'uva è come il miele/***

(For San Michael -29 of September, the grapes are just like honey)

Aria settembrina fresco la sera e fresco la mattina

(The air in September is cool in the evening and in the morning)

Special Events:

SONS OF ITALY LODGE 2870 PICNIC

Don't forget our picnic will be on September 12, 2015, 1:30 pm

Nancy Lewis Park, 1401 Recreation Way just off Filmore St & Tempelton Gap Rd

This is the time for families, friends and (hopefully) potential members to have a fun time!

We will be playing: Bocce, Horse Shoes, Pong—so get those teams together!!

The lodge will supply Pulled Pork and Fried Chicken.

The event committee is asking members to bring the following:

Last names beginning with A-G please bring a side dish or vegetable.

Last names beginning with H-P please bring a salad or soup.

Last names beginning with R-Z please bring dessert.

Lemonade and Water will be provided, if you wish other beverages, please bring your own

Hope to see everyone there!!

DON'T FORGET!!!!

**BRING
YOUR
FRIENDS!!!**



You're Cordially Invited!
Sons of Italy Pikes Peak Lodge 2870
Spaghetti Dinner
Sunday, September 20,
2015, 11 am to 5 pm
\$10 per person
Elks Lodge 309
3400 N. Nevada Ave.
Colorado Springs, CO 80907

A portion of the proceeds to benefit our scholarship fund and Home Front Cares, an organization dedicated to helping military families.



**PASTA!
PASTA!
AND MORE
PASTA!**

Book reviews -We are going to try a new section reviewing books on or about Italians

Unbroken—the biography of Louie Zamperini.

Hillenbrand examines the life of Louis Zamperini, an American airman who, after his bomber crashed in the Pacific during World War II, survived 47 days on a life raft only to be captured by Japanese soldiers and subjected to inhuman treatment for the next two years at a series of POW camps. That his life spiraled out of control when he returned home to the United States is understandable. However, he was able to turn it around after meeting Billy Graham, and he became a Christian speaker and traveled to Japan to forgive his tormentors. The author reconstructs Zamperini's wild youth, when his hot temper, insubordination, and bold pranks seemed to foretell a future life of crime. His talents as a runner, however, changed all that, getting him to the 1936 Olympics and to the University of Southern California, where he was a star of the track team. When the story turns to World War II, Hillenbrand expands her narrative to include men who served with him in the Air Corps in the Pacific. Through letters and interviews, she brings to life not just the men who were with Zamperini on the life raft and in the Japanese camps, but the families they left behind. The suffering of the men is often difficult to read, for the details of starvation, thirst and shark attacks are followed by the specifics of the brutalities inflicted by the Japanese, particularly the sadistic Mutsuhiro Watanabe, who seemed dedicated to making Zamperini's life unbearable. Hillenbrand follows Watanabe's life after the Japanese surrender, providing the perfect foil to Zamperini's. When Zamperini wrote to his former tormentor to forgive him and attempted to meet him in person, Watanabe rejected him. Throughout are photographs of World War II bombers, POW camps, Zamperini and his fellow GIs and their families and sweethearts, providing a glimpse into a bygone era. Zamperini is still thriving at age 93.

Alternately stomach-wrenching, anger-arousing and spirit-lifting—and always gripping. *Kirkus Reviews*

Upcoming Events

October 17th—Bunco—VFW 2pm

October 24th—Emma Crawford Coffin races in Manitou—come cheer on our entry!

Fellow Lodge's Events

Canon City Lodge: Saturday, Sept 12—Italian Festival, Macon Plaza, 5th and Macon 10 am—10 pm

Pueblo Lodge: Christopher Columbus Celebration **Monday, October 12**, 10am at the Columbus statue, dinner that night at the Sangre de Cristo Arts Center 6pm. Details to follow.

Columbus Day Parade in Denver on **Saturday, October 10**, 10am in Denver. All the details can be found at www.columbusdayparade.org

Correspondence

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If you have any exciting news you would like to share or to contribute to a section, please send an email to one of the editors listed on the front and we will do our best to get it in the next publication.
A presto !!!

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Newsletter designed
by Jennifer Strand